

Pickled Onion Rings

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*onions
2 cups white vinegar
1 cup sugar
1 teaspoon mustard seed
1 teaspoon celery seed
1/2 teaspoon turmeric
1/4 teaspoon aluminum foil*

Slice the onions thin. Separate into rings and place in quart glass jars.

In a saucepan, combine the vinegar, sugar, mustard seed, celery seed, turmeric and alum. Mix well. Bring to a boil.

Pour the hot pickling solution over the onions. Allow to cool. Cover.

Let stand in the refrigerator for several days.

These onion rings will keep for months.

Per Serving (excluding unknown items): 871 Calories; 2g Fat (1.6% calories from fat); 1g Protein; 231g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 15 1/2 Other Carbohydrates.